

# ENGLISCH

## SOMMER SPECIALS 2026

**Fitness Salad Plate with your choice of:**

<b>Chicken Nuggets</b>	<b>33.90</b>
<b>Fresh Prawns</b>	<b>35.90</b>
<b>Swiss Entrecôte Strips</b>	<b>39.90</b>
<b>Vegan Patties</b>	<b>37.90</b>
<b>Avocado &amp; Egg</b>	<b>34.90</b>
<b>Oriental Couscous &amp; Prawns</b>	<b>32.90</b>
<b>Pepper-Mayo Egg Salad</b>	<b>33.90</b>
<b>150g Beef Tenderloin Medallion, Herb Butter</b>	<b>45.90</b>

**Dressings: Italian, French or Sesame Honey. Tuna Steak**

**Tuna Steake Asia Style in a Sesame Crust with Wasabi,  
Soy Sauce and Rice** **39.80**

**Peruvian Honey Ceviche with Tuna, Lime, Coriander, Chili,  
Spring Onion, Avocado Cream and Sweet Potato Chips** **36.50**

### **Summer Special:**

**3 Swiss Chicken Drumsticks with three spice blends  
and French Fries** **29.50**

**Dear Guests,**

**Thank you very much for visiting Bistro du Théâtre. We are delighted that you have found your way to us.**

**For more than 50 years, our restaurant has been known for its healthy, honest, and wholesome cuisine.**

**For many years, our kitchen team has been delighting guests with seasonal specialties and our much-loved house favourites. When sourcing our products and ingredients, we place the highest value on quality and freshness.**

**Sustainability is very important to us, which is why we purchase almost all of our ingredients from local suppliers.**

**We believe that meals should not only be enjoyable but also healthy. Therefore, we consciously avoid artificial colourings, artificial flavourings, chemical preservatives, and almost all convenience products.**

**We wish you a wonderful dining experience and, as we say in Switzerland, “En Guete!” (Enjoy your meal!)**

**If you enjoyed your visit and your meal, we would greatly appreciate a positive review on TripAdvisor, Google, Facebook, or other review platforms.**

**Thank you for your support.**

**Your Bistro Team**

**Wi-Fi:**

**Network: bistro**

**Password: bistro6003**

## **Product Origin / Allergen Information**

**Entrecôte, Beef Tenderloin Switzerland, Argentina, Ireland**

**Beef Burger Switzerland**

**Veal Switzerland**

**Pork Switzerland**

**Chicken Breast Switzerland**

**Chicken Wings Switzerland**

**Dry-Cured Ham, Ham Switzerland**

**Grisons Air-Dried Beef Switzerland**

**Bacon Switzerland**

**Sausages Switzerland**

**Eggs Switzerland**

**Fish Various Atlantic Regions**

**Mussels Various Atlantic Regions**

**Prawns Chile / Vietnam**

**Food Sourcing, Sustainability & Professional Ethics**

**Our prawns are a fresh product certified by the ASC (Aquaculture Stewardship Council). Our mussels are wild-caught in the North Atlantic and are not sourced from low-cost farm operations in Thailand, China, or Indonesia.**

**All of our fish are line-caught in the Atlantic using hooks and lines. We do not use fish caught by trawling methods.**

**We exclusively use eggs from Switzerland, sourced from farms that meet high animal welfare standards.**

**Meat originating from countries outside the European Union may legally be produced using antibiotics or growth-promoting substances.**

**We adhere to the principles of GHP (Good Hygiene Practice) throughout the entire supply chain, from raw ingredients to the final consumer. Every supplier guarantees that their products meet high hygiene and quality standards.**

**For information regarding allergens, please ask a member of our staff.**

## **Our Special Promotions**

### **Monday**

**“Knusperli à Discretion” – Eat as much as you like! Served with a small mixed salad, assorted sauces and French fries 36.50**

- Also available with unlimited French fries 39.50**

### **Tuesday**

**For every two guests with a minimum consumption of 120.00, we are pleased to offer a complimentary bottle of Palmeri Celeste, an outstanding organic red wine from Southern Italy by Tenuta Palmeri (Breitschmid/Heiniger).**

**During the season (September – March): “Moules à Discretion”  
Sample all of our delicious mussel menu variations 43.50**

### **Wednesday**

**“Flexible Menu” Create your own 3-course menu by choosing freely from our menu according to your personal taste. 57.00**

### **Thursday**

**“Chateaubriand” 160g centre-cut Swiss pasture-fed beef fillet, served with Sauce Béarnaise, a side dish of your choice, and a small mixed salad. Available for a min. of 2 p. 59.00/P**

### **Saturday**

**“Family Knusperli” Available from 11:30 AM to 3:30 PM  
For parents with children up to 12 years of age. 19.50/P**

### **Sunday**

**“Candlelight Dinner” Available from October to March  
Our kitchen team will prepare a surprise 3-course menu for you.  
49.50**

### **Wine Promotion**

**Enjoy 20% discount on all bottled wines (excluding wines sold by the glass) when paying in cash and with a minimum consumption of 140.00 for two persons.**



## Starters

Gartenfrischer grüner Salat 10.90

Gartenfrischer Mischsalat 13.90

wahlweise mit: Italien Dressing  
French Dressin  
Sesam-Honig Dressing

Fresh Garden Green Salad 10.90

Fresh Mixed Garden Salad 13.90

Choice of: Italian Dressing  
French Dressing  
Sesame Honey Dressing

Freshly Prepared Soup of the Day 11.00

Cold Andalusian Gazpacho Soup  
with Crispy Fried Cocktail Prawns 17.90

Prawn Cocktail with a Smoky  
Cognac Rosé Island Sauce,  
served with Crispy Sweet Potato Chips 26.80

100g Freshly Hand-Chopped Swiss Entrecôte Beef Tartare,  
seasoned mild, spicy or hot,  
served with Egg Yolk, Salted Butter and Brioche Toast 28.50

Peruvian Honey Ceviche,  
Tuna Cubes Marinated in Lime Juice with Coriander,  
Spring Onions, Chili and Selected Spices,  
served with Avocado Cream and Sweet Potato Chips 26.50

# Our Famous Crispy Chicken Bites

Not a frozen product – 100% fresh and sustainably sourced from Kneuss Chicken, Mägenwil.

**“Bistro Classic” – 450g**

**Seasoned with our Special House Spice Blend 24.90**

**Choice of Sauces:**

- House Curry Sauce**
- Cocktail Sauce**
- Tartar Sauce**
- Pepper Mayo Sauce**
- Hot Chili Sauce**

**Per Portion 4.90**

**Small Mixed Salad 5.90**

**French Fries 5.90**

**Large Portion of French Fries 12.90**

**Additional Portion of Baguette 3.90**

**Complete Menu:**

**Salad, Crispy Chicken Bites, 1 Sauce and French Fries 37.90**

**“Italian Style” – 350g Seasoned with Rosemary Garlic Salt, served with Olive & Tomato Dip, Olive Oil, Pickled Peppers and Crispy Baguette 32.90**

**“Mexican Style” – 350g Seasoned with Mild Chili Salt, served with Bean Mousse, Guacamole Dip and Crispy Flatbread Wedges 33.90**

**“American Style” – 350g Smoked Chicken Wings served with Potato Cheese Wedges, Hot & Spicy BBQ Sauce and Homemade Sour Cream 32.90**

**“Asia Style” – 350g Caramelized Chicken Bites in a Spicy Thai Sauce with Red Onions, Toasted Sesame Seeds and Jasmine Rice 33.90**

**Choice of Sauces:**

- House Curry Sauce**
- Cocktail Sauce**
- Tartar Sauce**
- Pepper Mayo Sauce**
- Hot Chili Sauce**

**Per Portion 4.90**

# Main Courses

**Fitness Salad Plate with your choice of:**

<b>Chicken Nuggets</b>	<b>33.90</b>
<b>Fresh Prawns</b>	<b>35.90</b>
<b>Swiss Entrecôte Strips</b>	<b>39.90</b>
<b>Vegan Patties</b>	<b>37.90</b>
<b>Avocado &amp; Egg</b>	<b>34.90</b>
<b>Oriental Couscous &amp; Prawns</b>	<b>32.90</b>
<b>Pepper-Mayo Egg Salad</b>	<b>33.90</b>
<b>150g Beef Tenderloin Medallion, Herb Butter</b>	<b>45.90</b>

**Dressings: Italian, French or Sesame Honey. Tuna Steak**

**Tuna Steak Asia Style in a Sesame Crust,  
served with Wasabi, Spicy Soy Sauce and Rice** **39.80**

**Crispy Pike-Perch Nuggets in Beer Batter,  
served with French Fries and Homemade Tartar Sauce** **34.50**

**Peruvian Honey Ceviche,  
Tuna Cubes Marinated in Lime Juice with Coriander, Chili,  
Spring Onions and Fresh Spices,  
served with Avocado Cream and Sweet Potato Chips** **36.50**

**Purely Plant-Based Vegan Burger, crisply grilled and  
served in an Olive Ciabatta Bun with Grilled Vegetables,  
Leaf Salad, Smoked BBQ Sauce and Sweet Potato Fries** **38.90**

**Homemade Swiss Jumbo Chicken Nuggets  
with a Large Portion of French Fries** **25.50**

**Swiss Veal Paillard Roll (160g), grilled and topped with  
Homemade Herb Butter,  
served with a Side Dish of your Choice** **44.80**

**Swiss Veal Steak (160g)  
with a Creamy Morel Mushroom Pepper Sauce,  
served with a Side Dish of your Choice** **46.90**

**Swiss Pasture-Fed Entrecôte, topped with Homemade Herb Butter  
Served with a Side Dish of your Choice.**

<b>160g</b>	<b>42.80</b>
<b>250g</b>	<b>54.80</b>

**Jumbo Viennese Veal Schnitzel (280g),  
served with Lemon and Cranberry Compote,  
with a Side Dish of your Choice** **49.50**

**Freshly Chopped Swiss Entrecôte Beef Tartare (160g),  
seasoned mild, spicy or hot,  
served with Fresh Egg Yolk, Salted Butter  
and Brioche Toast** **44.50**

**Our Popular and Well-Known House Cordon Bleu,  
made from 300g Fresh Swiss Veal,  
filled with Swiss Farmhouse Ham, Mildly Aged Swiss Alpine Cheese  
and Onion Rings,  
served with a Side Dish of your Choice** **45.90**

- **For a hearty appetite (minimum 2 persons), 700g 87.00**

**Original Zurich-Style Sliced Veal (160g),  
prepared from Swiss Veal with a Creamy Mushroom Sauce  
and Golden Rösti** **39.90**

## **Additional Side Dishes or Substitutions**

<b>Uncle Ben's Butter Rice</b>	<b>8.90</b>
<b>Seasoned Mixed Vegetables with Herbs and Olive Oil</b>	<b>13.50</b>
<b>Swiss Buttered Noodles</b>	<b>8.90</b>
<b>Crispy Golden Rösti</b>	<b>12.00</b>
<b>Shoestring Fries as a Side Dish</b>	<b>9.90</b>
<b>Shoestring Fries (Full Portion)</b>	<b>12.90</b>
<b>French Fries as a Side Dish</b>	<b>8.90</b>
<b>French Fries (Full Portion)</b>	<b>12.90</b>
<b>Sweet Potato Fries as a Side Dish</b>	<b>12.90</b>
<b>Sweet Potato Fries (Full Portion)</b>	<b>14.90</b>

# Desserts

<b>Coupe Denmark</b>	
<b>Vanilla Ice Cream with Chocolate Sauce and Whipped Cream</b>	<b>15.50</b>
<b>Mixed Berry Coupe</b>	
<b>Vanilla Ice Cream with Warm Mixed Berries and Whipped Cream</b>	<b>15.50</b>
<b>Iced Coffee with Whipped Cream</b>	<b>14.50</b>
<b>Meringues with Whipped Cream</b>	<b>12.50</b>
<b>Vanilla Ice Cream with Meringues and Whipped Cream</b>	<b>15.50</b>
<b>Crème Caramel with Caramel Sauce and Whipped Cream</b>	<b>13.50</b>
<b>Chocolate Mousse with Whipped Cream</b>	<b>14.50</b>
<b>Lemon Sorbet with Champagne</b>	<b>15.50</b>
<b>Mango &amp; Passion Fruit Sorbet with Gin or Campari</b>	<b>13.50</b>
<b>Blood Orange Sorbet with Gin or Campari</b>	<b>13.50</b>
<b>Ice Cream per Scoop:</b>	
• <b>Vanilla</b>	
• <b>Coffee</b>	
• <b>Chocolate</b>	
• <b>Strawberry</b>	
• <b>Cinnamon</b>	
• <b>Blood Orange</b>	
• <b>Mango &amp; Passion Fruit</b>	
• <b>Lemon</b>	<b>4.50</b>
<b>Extra Portion of Whipped Cream</b>	<b>3.50</b>